

B A R N O A

Presents

Thanksgiving Wine and Food Pairing

Wine Selection (10% off 4 or more bottles)

(# of bottles):

2014 Pewsey Vale Riesling, Eden Valley, Australia \$16.99

Very pure lemons and limes here that are concentrated, stony and fragrant. There's very pure fruit focus here, as this has the right balance of acid and texture. It's smooth, fleshy, dense, really deep and will drink early and live long. Riesling pairs very well with middle eastern curries and semi-spicy Asian food. *Suckling 95-96, Spectator 90, Vinous 90.*

Georges Deboeuf Domaine Des Quatre Vents Fleurie, Beaujolais, France \$24.99

The 2015 Domaine Des Quatre Vents is distinct and supple with the fragrance of violets, typical of a classic Fleurie. Fresh aromas of black fruits, cherry stone, mild spices permeate the nose, while the same fruits and spices are ripe and fresh on the palate. There is a subtle earthiness that surfaces with time and silky tannins and finish. Fleurie is one of the 10 Cru regions in Beaujolais and is consider to be "The Queen of Beaujolais".

2012 Altovinum Evodia , Old Vine Grenache, Aragon, Spain \$13.99

"Brilliant ruby. Smoky, spice-accented blueberry and boysenberry aromas are complicated by suggestions of candied violet and white pepper. Sweet and seamless on the palate, offering intense black and blue fruit flavors enlivened by juicy acidity. The floral note repeats emphatically on the long, gently tannic finish, which leaves allspice and blue fruit notes behind. These vines, many of which are reportedly more than a century old, are planted between 850 and 950 meters above sea level. The wine is a remarkable value". Grenache has the bright fruity qualities and good acidity to pair well with turkey, stuffing and cranberry sauce. *Advocate 90*

2013 Gary Ferrell Russian River Selection Pinot Noir, Sonoma \$39.99

"This might be one of the best values on the market, given the quality. Equal parts pretty and funky, it's a tightly wound, savory, fruity wine that's elegant and compelling. The tannins and oak are lightly imprinted around strawberry-rhubarb and fresh-cut rose, and the texture seductively silky. This is a delicious treat of a wine that should also age." A classic pairing for Thanksgiving Turkey is aromatic and elegant Pinot Noir. If you could only pick one wine to go with light meat, dark meat, and all the fix'ens....it would be Pinot Noir. *Wine Enthusiast 95.*

2015 Ceretto Santo Stefano Moscato d'Asti, Italy (375ml) \$14.99

A sweet white wine; par excellence in dessert wine. Straw-yellow in color, of varying intensity depending on the vintage, it has an intensely fruity and characteristically aromatic nose with a nice persistency. The sweet flavor is perfectly balanced with its low alcohol content and acidity, giving the wine an inviting freshness. The wonderful thing about Moscato d'Asti is the light sparkling style, slight sweetness, and low alcohol. Everybody loves Moscato.

Name: _____

Phone: _____